

Nina Rose's Pumpkin Pound Cake

3 cups pastry flour
1/3 cup pumpkin powder
1/2 tsp salt
1/2 tsp cinnamon
1/8 tsp nutmeg
1/8 tsp allspice
1 cup (2 sticks) unsalted butter at room temperature
3 cups light brown sugar, packed
5 large eggs at room temperature
1 tbsp pure vanilla extract
1 cup milk

Special equipment: One 10-15 cup capacity Bundt or regular tube pan

- Sift together first 6 ingredients into a large bowl.
- Set aside.
- In a stand mixer and using paddle attachment, cream together butter and brown sugar until light and fluffy, about 3-5 minutes on medium-high.
- Reduce speed and add eggs one at a time, beating well between each addition.
- Beat in vanilla extract.
- On lowest speed, add 1/3 of flour mixture.
- Mix until incorporated, then add half of milk.
- Repeat, ending with last 1/3 of flour mixture.
- Beat at medium speed for about 3 minutes until smooth and creamy.
- Pour prepared batter into greased and floured baking mold.
- Place mold on baking sheet and place on center rack in cold oven.
- Set oven to 350°F and bake until golden brown and toothpick inserted comes out clean, about 1 hr to 1 hr and 25 minutes.
- Invert cake onto cooling rack and allow to cool completely before cutting, 1-2 hrs.

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